

L'ANDANA

Dine Out Boston Dinner Menu

March 3-8 & March 10-15

3 courses for 38

Not available for sharing or substitutions.

PRIMI

Baby Kale

Lemon-anchovy dressing, Parmigiano-Reggiano, ciabatta crostini

Zuppa

White asparagus, spring onions, white truffle oil

Pappardelle

Montepulciano-braised wild boar ragù,
Parmigiano-Reggiano crema

SECONDI

***Salmon**

Wood-grilled, *Faroe Island*, wheat berry risotto, yellowfoot chanterelle mushrooms, braised leeks, forelle pear gremolata, parsnip brodo

Pollo al Mattone

Giannone Farms Chicken, whipped Potato, confit baby heirloom carrots, broccolini

***Bistecca**

Wood-grilled 10 oz Sirloin, arugula, Gorgonzola, oven-cured tomato, vin cotto

DOLCI

Honey Gelato ☉

Honeycomb crunch, honey drizzle

Panna Cotta ☉ •

Tahitian vanilla bean, mixed nut praline, salted caramel

Zuppa Inglese •

Layered chocolate crema and cake, hazelnut crunch, Chantilly cream

☉ Gluten Free • Contains Nuts

Dine Out Boston Wine Specials Sommelier's choice

Glass 11 Bottle 40

Sangiovese Blend, 'Fubbiano', Toscana, Italy 2013

Pinot Grigio, 'Anterra', Terre Siciliane, Italy 2017

This menu is subject to change without notice

**Served raw or cooked to order.*

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.*